

Operating and installation instructions



Built-in coffee machines CVA 5060 CVA 5068

To avoid the risk of accidents or damage to the machine, it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 09 248 830

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Caring for the environment

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and should be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Disposal of your old machine

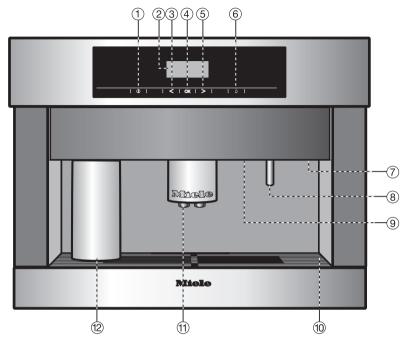
Electrical and electronic machines often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your machine. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection/recycling centre, or contact your Dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

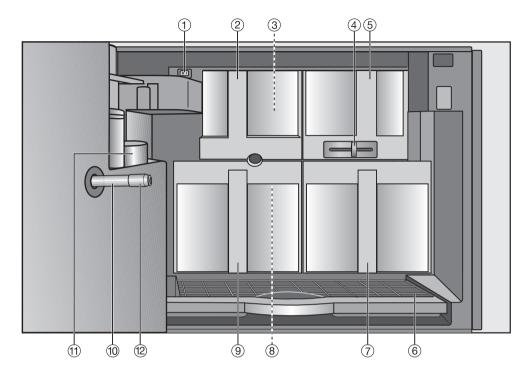
Guide to the machine

Exterior view



- ① On/Off sensor for switching the coffee machine on and off
- ② Display
- 3 Left arrow, for scrolling through the various programme options
- ④ OK sensor, for confirming the selection of a programme option and for saving a setting
- 5 Right arrow, for scrolling through the various programme options
- ⁶ Sensor for selecting hot water
- 7 Door grip
- 8 Hot water spout
- 9 Lighting
- 10 Drip tray cover
- (1) Central spout, height-adjustable
- 12 Stainless steel milk flask

Interior view



- 1 Master switch
- (2) Ground coffee chute cover
- (3) Ground coffee chute
- 4 Slide control to select fineness of ground coffee
- (5) Coffee bean container
- 6 Drip tray with grid for easier carrying
- (7) Water container
- (8) Brew unit
- (9) Waste container
- (connecting the brew unit and the central coffee spout)
- (1) Stainless steel milk flask
- 12 Central spout connector cap

Accessories supplied



Stainless steel milk flask

For storing and keeping milk cold, with lid (with handle) and additional cap

(**not** suitable for cleaning in a dishwasher)



Containers

Large and small containers for cleaning and rinsing the milk pipework



Coffee spoon

For adding the correct amount of ground coffee



Cleaning agent for milk pipework

For daily cleaning of the milk pipework



Cleaning tablets

For degreasing the brew unit



Descaling tablets

For descaling the water pipework

Other accessories and spare parts

- Test strips for determining the water hardness level
- Air intake tube for placing on the central spout
- Silicone grease for lubricating the cap on the central spout connector
- Brush for cleaning the milk pipework
- Mains connection cable
- Central spout connector cap

Optional accessories

Miele accessories and cleaning and conditioning products are available for your coffee machine.

These can be ordered via the internet at www.miele-shop.com, from the Miele Spare Parts Department or from your Miele Dealer.



Stainless steel milk flask with cap

For storing and keeping milk cold (**not** suitable for cleaning in a dishwasher)



Cleaning agent for milk pipework

For daily cleaning of the milk pipework



Cleaning tablets

For degreasing the brew unit



Descaling tablets

For descaling the water pipework



E-Cloth (microfibre cloth)

Removes finger marks and light soiling



Silicone grease

For lubricating the cap on the central spout connector



Miele@home

With Miele@home, the coffee machine becomes a communication-enabled appliance which can be monitored or operated via a PC or mobile phone. For further information, please contact Miele.

This coffee machine conforms with all relevant legal safety requirements. Improper use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the machine, please read these instructions carefully before using it for the first time. They contain important information on installation, safety, use and maintenance. Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

- his coffee machine is not designed for commercial use. It is intended for use in domestic households and similar working and residential environments. The appliance is not intended for outdoor use.
- It must be used as a domestic appliance and only for the preparation of espresso, cappuccino, latte macchiato etc.
- The appliance can only be used by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they are supervised whilst using it, or have been shown how to use it in a safe way and understand the hazards involved.

Safety with children

Caution. The spouts present a danger of burning or scalding. Children's skin is very sensitive and reacts to hot temperatures. Do not allow them to touch hot components of the coffee machine or to put their hands under the spouts.

- Place the coffee machine where it is out of the reach of children.
- Children under 8 years of age must be kept away from the machine unless they are constantly supervised.
- Children 8 years and older may use the appliance only if they have been shown how to use it in a safe way and understand the hazards involved.
- Children must not be allowed to clean or maintain the appliance unsupervised.
- The coffee machine is not a toy! To prevent the risk of injury do not allow children to play with it or its controls.

Remember that coffee and espresso are not suitable drinks for children.

Danger of suffocation. Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and children.

Technical safety

- ▶ Before setting up the machine, check it for any externally visible damage. Do not install or attempt to use a damaged machine. Danger of injury.
- To avoid the risk of damage to the machine, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply, before connecting the machine to the mains supply. Consult a qualified electrician if in any doubt.
- The electrical safety of this machine can only be guaranteed if correctly earthed. It is most important that this basic safety requirement is observed and tested regularly, and where there is any doubt the household wiring system should be inspected by a qualified electrician.

The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

The machine must only be operated when built in, to ensure that all electrical components are shielded. Ensure power is not supplied to the machine until after installation, repair work or maintenance work has been carried out.

Do not connect the machine to the mains electricity supply by a multi-socket adapter or an extension lead.

These do not guarantee the required safety of the machine (e.g. danger of overheating).

- ▶ The second electrical connection socket on the back of the CVA 5060 coffee machine may only be used for connecting a Miele EGW 4000-14, EGW 4000-29 or EGW 5000-14 plate warmer. Connecting any other appliance would damage the machine.
- If the coffee machine is installed behind a furniture door, it must not be used with the door closed. Do not close the furniture door while the coffee machine is in use.
- ▶ Ensure that there is sufficient ventilation around the coffee machine. The ventilation gaps in the furniture housing unit and the gap between the top of the housing unit and the ceiling must be at least 200 cm². Otherwise condensation can build up and damage the machine or the housing unit.
- The coffee machine must not be used in a non-stationary location (e.g. on a ship).
- Installation, maintenance and repairs should only be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held liable.

- While the machine is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.
- Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the machine when Miele replacement parts are used.
- The machine must be disconnected form the electricity supply during any repair work or cleaning.
- Never open the outer casing of the machine. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults or electric shock.
- If the coffee machine is to be built in above another appliance, there must be a full-width, closed shelf between them (except when it is combined with a Miele built-in plate warming drawer).
- In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the machine and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

Caution. The spouts present a danger of burning or scalding. The liquids and steam dispensed are very hot.

Please note:

- Keep well away from the area underneath the spouts when hot liquids and steam are being dispensed.
- Do not touch hot components.
- The spouts can spray hot liquid or steam.
- Water in the drip tray can be very hot. Take care when emptying it.

Danger of injury. Do not touch the brew unit when the appliance is connected to the electrical supply.

Never look directly at the lighting or use optical instruments to look at it.

Clean the coffee machine and the stainless steel milk flask thoroughly before using for the first time (See "Cleaning and care").

- Please note the following regarding water:
- Only use cold, fresh tap water to fill the water container. Warm or hot water or other liquids could damage the machine.

- Change the water every day to prevent a build-up of bacteria.
- Do not use mineral water. Mineral water will cause serious limescale deposits to build up in your machine and damage it.
- Do not use water from a reverse osmosis system in this machine. This would damage it.
- Never put anything other than roasted espresso/coffee beans in the coffee bean container. It must never be filled with ground coffee as this could damage the grinder.
- The ground coffee chute must never be filled with anything other than ground coffee or brew unit cleaning tablets. Otherwise the machine will be damaged.
- Do not use milk with additives. Sugar additives will adhere to the milk pipework and damage the machine.
- Sugar will damage the machine. Do not use coffee beans which have been treated with anything containing caramel, any kind of sugar or any other substances. Do not put drinks containing sugar, or instant coffee in the machine.
- Never place a drink with ignited alcohol under the central spout of the coffee machine. The flames could ignite plastic components and cause fire damage.

- Hot water and steam could cause scalding. Be very careful when using these functions. Make sure you do not come into contact with steam or hot water. The machine must not be used for cleaning objects.
- Do not use a steam cleaner to clean this machine. Steam could reach electrical components and cause a short circuit.
- ➤ Clean the machine every day to prevent a build-up of bacteria. All parts except for the brew unit, coffee bean container, the stainless steel milk flask and lid, and the cover of the central spout are dishwasher safe.
- The machine should be descaled regularly, depending on the hardness of the water, with the descaling tablets supplied. The harder the water, the more often the machine must be descaled. The manufacturer cannot be held liable for damage arising from insufficient descaling.
- Only use the descaling tablets supplied by Miele and follow the instructions on the packet carefully. Use the exact proportions recommended. Otherwise the machine will be damaged.
- Depending on the natural oil content of the coffee used, the brew unit could become blocked. It is important therefore to clean the brew unit with a cleaning tablet after approx. 200 coffees. (A reminder will appear in the display).

- ► Used coffee grounds should be put with the organic rubbish or on the compost heap, but not emptied down the sink, as they could block it.
- Do not swing from or hang anything on the door when it is open as this could damage the machine.
- ► The machine is designed to be used in areas with an ambient temperature of +15 °C to +60 °C. Please do not use it anywhere with an ambient temperature outside this range.

For machines with a stainless steel front:

Do not use sticky notes, transparent adhesive tape, masking tape or other types of adhesive on the stainless steel front. These damage the surface, causing it to lose its dirt repellent protective coating.

The surface of the stainless steel front is susceptible to scratching. Even magnets can cause scratching.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Using the coffee machine - first steps

The following notes should help you get to know your coffee machine before starting to use it.

Controls

This machine has sensor controls which react to touch. To operate the machine, you only need to touch the relevant sensor. There are five sensors:

- \bigcirc On/Off sensor: For switching the machine on or off
- < > Left/right arrows: For scrolling through the various programme options
- OK sensor: For confirming the selection of a programme option and for saving a setting
- ή Hot water sensor

Display



The following symbols come up in the display in the main menu:

- Espresso
- Coffee
- Cappuccino
- ê. Latte Macchiato
- Hot milk
- 65 Milk froth
- User profile for up to 9 different users



- pipework, brew unit, descaling. rinsina
- _ Settings: Customising your machine
- The arrow sensors are used to select a programme option in the display. Touch the OK sensor when the option you want appears highlighted in the display.

Before using for the first time

The machine must be correctly installed and connected (see "Electrical connection" and "Installation") before it is used for the first time. It must then be cleaned (see "Cleaning and care"). Remove any protective foil from the front of the machine.

Switching on

■ Touch the On/Off sensor (1) to switch on the machine.

When the machine is switched on for the first few times with the master switch, a welcome screen and some other messages will appear briefly. The welcome screen will be displayed each time the machine is switched on until 5 drinks have been prepared.



Using the coffee machine - first steps

When you use the machine for the very first time, you will be prompted to select a language.

- Use the right or left arrow until the language you want appears in the display.
- Touch the OK sensor. The language you have chosen is now set.

The request to set the **clock format** will then appear.

- Use the arrows to select the clock format you want (12 h or 24 h), and then touch the OK sensor.
- Enter the **time of day**: First set the hour with the arrow sensors and then touch the OK sensor. Then set the minutes in the same way.
- Now decide when you want the time of day to be displayed, and press the OK sensor.
- "On": The display will always show the time of day (even when the machine is switched off).
- "On for 60 seconds": The display will show the time for 60 seconds, and then go dark after the machine is switched off.
- "Do not display": The display will only show the time of day when the machine is switched on, and will go dark as soon as it is switched off.
- Touch the OK sensor to confirm that your machine is communication enabled.

If everything has been entered correctly, **Set up successful** will appear in the display.

■ Confirm this message by touching the OK sensor.

coffee machine and to set it up for your specific requirements, please continue to work through these operating instructions.

Switching off

■ Touch the On/Off sensor ① to switch off the machine.

Filling the water and coffee bean containers

The coffee machine must be cleaned thoroughly (see "Cleaning and care") before you fill it with water and coffee beans.

It is vital that you programme in the water hardness level of your water (see "Settings: Customising your machine - Setting the water hardness").

Filling the water container



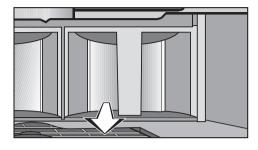
The quality of the water plays an important part in the overall quality of the coffee.

The water container should therefore be emptied and filled with fresh tap water every day.

Hot water and other liquids could damage the machine. Only use cold, clean tap water and fill the machine every day. **Do not on any account use mineral water**. Mineral water will cause serious limescale deposits to build up in your machine and damage it.



Open the machine door.



- Pull the water container forwards to remove it.
- Remove the lid, and fill the water container with cold, clean tap water up to the "Max." mark.

A valve at the front of the water container will ensure that water cannot escape.

Put the lid back on and replace the container in the machine, pushing it right to the back until it clicks into position.

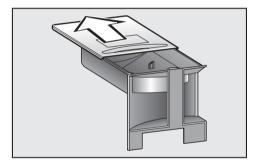
The water container must click into position and sit in the machine correctly to ensure the valve is sealed. If you do not hear it click into position or the water container protrudes slightly or does not sit flat on the floor, check whether the surface that the water container sits on is dirty and clean it if necessary.

Filling the water and coffee bean containers

Filling the coffee bean container

Only put roasted espresso or coffee beans in the container. Anything else, including ground coffee, will damage the grinder.

Do not use coffee beans which have been treated with caramel, sugar or other substances. Do not put drinks containing sugar, or instant coffee in the machine. Sugar will damage the machine.



- Pull out the coffee bean container.
- Push back the lid and fill the container with roasted coffee beans.
- Slide the lid back into place,
- push the coffee bean container back into the machine and close the machine door.

Switching on

When you switch the coffee machine on it will start heating up and the pipework will be rinsed through. This cleans and pre-heats the pipework in preparation for making coffee.

■ Touch the On/Off sensor ①.

The following message will then appear:

Heating phase

If the automatic Rinsing programme option has been set to "On" (factory default setting), the following will appear after the machine has heated up:

Rinsing

Water will run out of the central spout.

To prevent water from running into the drip tray, always place an empty cup or the small cleaning container under the central spout before making the first drink.

The main menu will then appear in the display:



Pre-warming cups

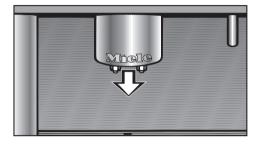
The cups should always be pre-warmed to allow the flavour to develop and be retained. The aroma of espresso does not react well to cold. The smaller the volume of coffee/espresso and the thicker the cup, the more important it is to pre-warm the cup. Use a plate warming drawer if you have one. If not, you can warm them as follows:

- Place the cup to be warmed under the hot water spout.
- Touch the Hot water sensor.
- Run a little hot water into the cup to warm it.
- Touch the OK sensor to stop the flow of water.
- Leave the cup for about a minute until it is warm, then pour the water away.

Making drinks

Adjusting the height of the central spout

The height of the central spout can be adjusted to suit the height of the cup so that the drink will not cool down as quickly as it would if the spout were further away from the cup. The crema will also be a better quality if the coffee does not have so far to go!

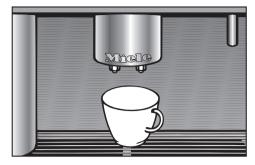


■ Slowly pull the central spout downwards.

Preparing espresso and coffee from freshly ground beans

of portion dispensed for espresso and coffee according to taste (see "Programming the amount: setting the portion sizes").

Espresso, coffee, double espresso and double coffee are all dispensed in the same way:



■ Place a cup under the central spout.

The coffee is always dispensed simultaneously from **both** spouts.



■ Select the type of coffee you want with the arrow sensors and touch the OK sensor **once**.

The machine will now grind the coffee beans, pre-brew the ground coffee (if the "Pre-brewing" option has been set to "On") and the coffee will then be dispensed from the coffee spouts.

Do not open the machine door during the brewing process. This will damage the machine.

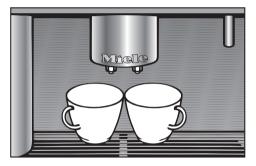
To ensure that any coffee residues from the factory testing process are removed from the brewing system, please throw away the first two cups of coffee.

Double portion

If you want to dispense a double portion of coffee or espresso or to dispense two portions at the same time:

■ touch the OK sensor a second time whilst "2 portions?" is in the display.

The two portions will be dispensed **one after the other**.



■ To prepare two cups at the same time, place one cup under each jet.

Cancelling preparation

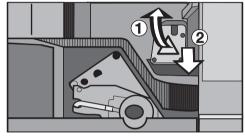
■ Touch the OK sensor when "Stop" is showing in the display.

Preparation will be halted.

Making espresso and coffee using ready ground coffee

Adding ready ground coffee

If you want to make espresso or coffee using ready ground coffee, you can add ground coffee to the specially designed coffee chute.



- Pull the cover for the coffee chute right out of the machine and open up the lid (①) to the chute.
- Use the scoop supplied and place one level scoop of ground coffee into the coffee chute (②). Close the lid.
- Push the cover into the machine and close the machine door.

Make the coffee? Yes No

■ Use the arrow sensor to highlight "Yes".

The display will change to the main menu and you can select the drink you want.

Making drinks

offee, you **must** select "No".
Otherwise the machine will assume that there is ground coffee in the chute, and only water will be dispensed the next time coffee is made!

To make a drink

- Place a cup under the central spout.
- Touch the OK sensor.

The machine will prepare espresso or coffee, which will then be dispensed from the central spout.

Do not open the machine door during the brewing process. This will damage the machine.

At the end of the process, the coffee machine will revert **automatically** to **making coffee with coffee beans**.

Cancelling preparation

■ Touch the OK sensor.

Preparation will be halted.

Only **one** portion can be prepared at a time when using ready ground coffee. This is because the machine will use all the ground coffee which has been added to the chute to prepare **one** coffee.

Drinks with milk

Stainless steel milk flask

If using animal milk, only use only pasteurised milk to avoid a build-up of bacteria.

The stainless steel milk flask is vacuum insulated to keep the milk cold for a period of time. With an ambient temperature of about 20 °C, milk at 6 °C can be stored for 11-12 hours and remain under 13 °C. (Milk that is warmer than 13 °C should not be used because it will not make good milk froth).

Milk cannot be stored for as long as 11-12 hours if there is a warming drawer underneath the coffee machine.

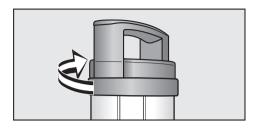
Do not fill the stainless steel milk flask to the rim. You need to leave a gap of at least 2 -3 cm below the rim.

It is important to keep the top of the flask and the seals clean (whilst filling it and carrying it). Any soiling can lead to a malfunction of the flask in the machine.

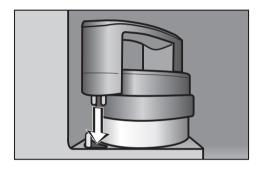


It is important to pre-heat the cup with hot water before making your drink.

To make drinks with milk.



■ place the lid on the stainless steel milk flask by twisting it anticlockwise until it locks into place.



- Open the machine door and hang the milk flask in the machine as illustrated, ensuring that the milk pipework is correctly engaged.
- Close the machine door.

Cappuccino, latte macchiato, hot milk, milk froth

■ Place a suitable cup or glass under both jets.



Na For best results with latte macchiato, the glass should be placed beneath the iets such that the espresso flows into the centre of the milk froth.



- Touch the right arrow sensor until the symbol for the drink you want is highlighted and then touch the OK sensor **once**.
- Touch the OK sensor again to stop dispensing.

You can then specify the proportions of coffee, milk froth and hot milk required for the drink (see "Programming the amount: setting the portion sizes").

Making drinks

User profile drinks

The User profile function is used to select the quantity of water and milk for your drink, as well as the fineness of the ground, temperature and pre-brewing to suit your taste and that of your guests (see "Setting up user profiles").

If you have set the machine up for a specific user profile you must first select the user profile required and then the type of drink.



- Touch the right arrow to highlight the User profile symbol and then touch the OK sensor.
- Select "Select" with the arrow sensors and touch the OK sensor.
- Select the user profile you want with one of the arrow sensors and touch the OK sensor.

will now appear in the display to show that a user profile has been selected.

This function operates in the same way as a standard profile.

After use

If you have made a drink with milk, the following message appears in the display after two minutes:



■ Touch the OK sensor.

The milk pipework will now be rinsed.

Even if you do **not** confirm the message with "OK", the coffee machine will automatically rinse the milk pipework after a few minutes.

Before switching the machine off for any length of time, the pipework, brew system, spouts and milk pipework need to be cleaned (see "Cleaning and care: Rinse the system" and "Clean milk pipework").

Setting the coffee grinder

A good espresso or coffee with a thick, even crema depends not only on the quality, pressure and temperature of the water and the quality of the coffee beans, but also on the quantity of beans and how finely they are ground.

The crema should have an even nut-brown colour with dark stripes running through it.

You can set the amount of coffee beans to be ground in the main menu (see "Settings: Customising your machine - Setting the amount of coffee").

Always adjust the amount of beans to be ground **one stage at a time only** and then let the machine grind this quantity before adjusting the amount again. Otherwise the machine will be damaged.

There are various ways to tell whether the coffee grinder is set correctly:

Espresso or coffee flows into the cup too quickly

The beans have been ground too coarsely and the pressure is not sufficient. Set the grinder on a finer setting.

Espresso or coffee only trickles into the cup

The beans have been ground too finely and the coffee will be bitter. Set the grinder on a coarser setting.

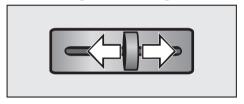
The crema is evenly coloured but pale

The beans have been ground too coarsely. Set the grinder on a finer setting.

The crema is very dark brown on one side, graduating almost to white on the other

The beans have been ground too finely. Set the grinder on a coarser setting.

To alter the grinder setting



Push the slide control one setting to the left (for finer grinding) or one setting to the right (for coarser grinding).

You should be able to feel the notches when moving the slide control.

■ If the slide control refuses to move, close the machine and dispense a cup of espresso coffee.

Then try the slide control again.

It is easy to customise your machine to suit your exact requirements.

Settings menu

To select the various programme options:



- Touch the right arrow sensor until "Settings "" appears in the display, and then touch the OK sensor.
- Touch one of the arrow sensors until the option you want is highlighted.
- Then touch the OK sensor to select the highlighted option.

The option that is currently active on the machine will have a tick next to it.

Possible setting options

Language 22 different languages are available to choose from.

Time of day: You can set either a 24 hour or 12 hour clock, and choose to have the Time of day display on or off.

Timer: You can set or activate the Timer. The following options are available in the "Set" menu:

- Switch on at: The machine can be set to switch on at a specific time of day.
- Switch off after: The machine can be set to switch off after a pre-set time. A time of between 15 minutes to 9 hours can be set
- Switch off at: The machine can be set to switch off at a specific time of day.

Coffee jug: 3 to 8 cups

Programming the amount: Espresso, coffee, cappuccino, latte macchiato, hot milk, milk froth and hot water (see "Programming the amount: setting the portion sizes").

Amount of coffee: You can set different amounts of coffee for espresso, coffee, cappuccino and latte macchiato.

Pre-brewing: Long, Normal, Without

Temperature: The temperature for espresso, coffee, cappuccino, latte macchiato and hot water can be set from minimum to maximum.

Automatic rinsing: On, Off

Eco mode: On, Off **Lighting:** Brightness

Info: No. of drinks, Portions until

descaling

Safety: System lock (On, Off)

Water hardness: Soft 1, Medium 2, Hard 3. Very hard 4

Display: Contrast, Brightness

Volume: Buzzer tones, Keypad tone

Plate warmer (CVA 5060 only): Auto-

matic, On, Off

Showroom prog.: Demo programme,

Off

Factory default: All settings can be reset to the factory default, and user profiles deleted.

To return to the previous option in the menu, select "Back ".".
Further details about the different options can be found in the pages that follow.

Selecting the language

If you want to change the language used in the display, use the Settings menu and follow the flag symbol.

■ Select "Settings " " from the Main menu, and then touch the OK sensor.

Settings Language 🏲 Time of day

- Touch the OK sensor.
- Touch one of the arrow sensors until the language you want is highlighted.
- Touch the OK sensor.

The setting is saved automatically and the display will go back to the previous screen.

All display texts will now appear in the language you have just selected.

If you select the wrong language by mistake, find the "Language" option via the flag symbol again.

Setting the time of day

■ Select "Settings " from the Main menu, and then touch the OK sensor.

Settings Time of day

Timer

 Touch the right arrow sensor until
 "Time of day" is highlighted and touch the OK sensor.

There are three options:

Display

The Time of day display can be switched on or off.

Use the arrow sensors to select "Display".

You can now choose one of three options:

- "On": The display will always show the time of day (even when the machine is switched off).
- "On for 60 seconds": The display will show the time for 60 seconds, and then go dark after the machine is switched off.
- "Do not display": The display will only show the time of day when the machine is switched on, and will go dark as soon as it is switched off.
- Once you have selected the display format you require, touch OK.

Clock format

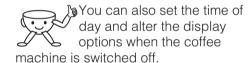
- Use the arrow sensors to select "Clock format".
- Use the right arrow to select a 24 h or 12 h clock.
- Touch the OK sensor when the option you want is highlighted.

The clock format you have chosen will be saved.

Setting the time of day

- Use the arrow sensors to select "Set".
- First set the hour with one of the arrow sensors. Touch the OK sensor.
- Then use the arrow sensors to set the minutes. Touch the OK sensor.

The time of day is now saved.



To do this:

- Touch the OK sensor whilst the machine is off.
- Select "Time of day" and touch the OK sensor.

Now select "Display" or "Set" and alter as required.

■ Touch the OK sensor to save the setting.

Setting the timer

■ Select "Settings " from the Main menu, and then touch the OK sensor.

Settings

Timer

Coffee jug

- Touch the right arrow sensor until "Timer" is highlighted and touch the OK sensor.
- Select "Set" with the arrow sensors and touch the OK sensor.

There are three options:

Switch on at:

You can choose a time for the coffee machine to switch on automatically, e.g. in the morning for breakfast.

- Select "Switch on at" with the arrow sensors and touch the OK sensor.
- First set the hour with one of the arrow sensors. Touch the OK sensor.
- Then use the arrow sensors to set the minutes. Touch the OK sensor.

If you **activate the Timer**, the coffee machine will switch on every day at the time you have set (see "Activate").

If Automatic rinsing is set to "On", the machine will automatically carry out a brief rinse when it switches itself on.

If the System lock is activated, the machine will not switch itself on at the pre-set time.

If the machine has switched itself on automatically 3 times and no drinks or hot water have been dispensed, the machine will not switch itself on again automatically. The programmed times will, however, remain in memory and will be reactivated after manually switching the machine on again. This prevents the machine switching itself on unnecessarily, for example whilst you are away on holiday, and you have not cancelled the automatic switching on procedure.

Switch off after:

To save energy, the machine can be set to switch off automatically by selecting the "Switch off after" option. A time of between 15 minutes and 9 hours can be set. This time is measured from the last time a drink was dispensed.

Select "Switch off after" with the arrow sensors and touch the OK sensor.

For example, 1:00 means that the machine will switch off after 1 hour.

- First set the hour with one of the arrow sensors. Touch the OK sensor.
- Then use the arrow sensors to set the minutes. Touch the OK sensor.

The machine will now switch off after the time you have set.

If Automatic rinsing is set to "On" and the machine has been used for making drinks, it will automatically carry out a brief rinse before it switches itself off

Switch off at:

If you always use your machine at a particular time of the day you can set it to switch off automatically at a specific time.

- Select "Switch off at" with the arrow sensors and touch the OK sensor.
- First set the hour with one of the arrow sensors. Touch the OK sensor.
- Then use the arrow sensors to set the minutes. Touch the OK sensor.

If you **activate the Timer**, the coffee machine will switch off every day at the time you have set (see "Activate").

If Automatic rinsing is set to "On" and the machine has been used for making drinks, it will automatically carry out a brief rinse before it switches itself off.

Activate

Select "Activate" with the arrow sensors and touch the OK sensor.

The "Switch on at" and "Switch off at" options will show in the display.

Activate Switch on at Switch off at

Select the option required with one of the arrow sensors.

Touching the OK sensor activates the option (ticked box) or deactivates it (no tick).

- Use one of the arrow sensors to select "Accept" and then touch the OK sensor.
- Now use one of the arrow sensors to select "Back ♣ " and touch the OK sensor.

Coffee jug (making several cups one after the other)

This function can be used to make up to 8 cups of coffee automatically one after the other (max. 1 l).

■ Select "Settings " " from the Main menu, and then touch the OK sensor.

Settings

Coffee jug

Prog. the amount

- Touch the right arrow sensor until "Coffee jug" is highlighted and touch the OK sensor.
- Select the number of cups you wish to make (3 to 8), and confirm with OK.
- Place a coffee jug of a suitable size under the central spout and follow the directions in the display.

The coffee for each cup is individually ground, brewed and poured. Each stage of the process is shown in the display. You can cancel the process at any time by touching the OK sensor ("Stop").

■ When "Programme finished" appears in the display, confirm with OK.

Setting the amount of coffee

Both the flavour and the crema on the coffee depend on the quantity of ground coffee used.

6 to 14 grams of coffee beans are used per cup, depending on the type of coffee. The greater the quantity, the stronger the espresso, coffee, cappuccino, latte macchiato or cappuccino.

The quality of the crema is also affected by the quantity:

- If the crema is evenly coloured but pale, it could mean that too little coffee is being used.
- If the crema is very dark brown on one side, graduating almost to white on the other, it could mean that too much coffee is being used.

amounts of coffee beans to be ground for espresso, coffee, cappuccino and latte macchiato.

Settings

Amount of coffee

Pre-brewing

■ Touch the right arrow sensor until "Amount of coffee" is highlighted and touch the OK sensor.

- Use the arrow sensor to select the drink that you wish to set the amount of coffee for and then touch the OK sensor.
- Use the arrow sensor to set the amount to "more" or "less".
- Touch the OK sensor to save the setting.

Setting Pre-brewing

When the Pre-brewing function is switched on, the freshly ground coffee is first moistened with a little hot water. Then the remaining water is forced through the moistened coffee at high pressure. This will make the aroma of the coffee considerably more intensive.

Without pre-brewing, hot water is forced straight away at high pressure through the ground coffee.

You can select a normal or extra long Pre-brewing, or deselect Pre-brewing altogether. The machine is **delivered** with **Pre-brewing set at Off (= Without)**.

Settings

Pre-brewing

Temperature

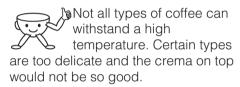
Touch the right arrow sensor until "Pre-brewing" is highlighted and touch the OK sensor.

- Use the arrow sensors to highlight the Pre-brewing option.
- Touch the OK sensor to save the setting.

Setting the temperature

Different temperature ranges can be selected to take account of making coffee at different altitudes. If the machine is located above 2000 meters above sea level the temperatures need to be set lower due to the change in pressure.

There is a choice of five temperature settings for each type of coffee, and three for hot water.



■ Select "Settings " from the Main menu, and then touch the OK sensor.

Settings

Temperature

Automatic rinsing

- Touch the right arrow sensor until "Temperature" is highlighted, and then touch the OK sensor.
- Use the arrow sensors to highlight the drink for which you wish to set the temperature, and then touch the OK sensor.

- Use the arrow sensors to highlight the temperature option.
- Touch the OK sensor to save the settina.

Setting Automatic rinsing

The pipework is rinsed through automatically when the coffee machine is switched off if the automatic rinsing function is switched on and the coffee machine has been used for preparing drinks

The machine is delivered with automatic rinsing switched on.

■ Select "Settings " from the Main menu, and then touch the OK sensor.

Settings

Automatic rinsing

Eco mode

- Touch the right arrow sensor until "Automatic rinsing" is highlighted and touch the OK sensor
- Touch one of the arrow sensors to select "On" or "Off", and then touch the OK sensor.



It is a good idea to set this option to "On" so that the rinse process cannot be forgotten.

Setting Eco mode

Eco mode is an energy saving mode in which the steam system for preparing hot milk or milk froth has to heat up.

With Eco mode switched off, milk froth or hot milk, and coffee or espresso can be made in rapid succession. The steam system remains heated up and this uses considerably more energy.

■ Select "Settings " from the Main menu, and then touch the OK sensor.

Settinas i

Eco mode

Lighting

- Touch the right arrow sensor until "Eco mode" is highlighted and touch the OK sensor.
- Touch one of the arrow sensors to select "On" or "Off", and then touch the OK sensor.

The altered energy consumption mode is displayed.

Lighting: Setting the brightness

You can set how bright the lighting should be on the machine:

■ Select "Settings " from the Main menu, and then touch the OK sensor.

Settings Lighting

Info

- Touch the right arrow sensor until "Lighting" is highlighted, and then touch the OK sensor.
- Select "Brightness", and then touch the OK sensor.
- Touch one of the arrow sensors to select a lighter or darker setting, and then touch the OK sensor.

To switch the lighting off:

Touch the left arrow sensor until none of the small white bars is showing.

Lighting: Setting the switch-off time

The machine lights up when switched on. It switches off automatically after 15 minutes of inactivity to save energy.

The lighting can be set to remain on after the machine is switched off, and then to go out automatically after a specified time if the machine is not used.

This duration can be set to between 15 minutes and 6 hours:

Switch the machine off.

- Touch the OK sensor whilst the machine is off.
- Select "Lighting" and touch the OK sensor.
- Select "Switch off after" and touch the OK sensor
- Select the switch-off time you want with the arrow sensors and touch the OK sensor.
- Select "Brightness", and then touch the OK sensor.
- Touch one of the arrow sensors to select a lighter or darker setting, and then touch the OK sensor to save the setting (factory default setting: Off).
- Touch "Back ♣ " twice to leave the menu

The lighting will switch off automatically after the duration set.

If you do not want the coffee machine to be lit up after it is switched off (factory default setting):

- Touch the OK sensor whilst the machine is off.
- Select "Lighting" and touch the OK sensor.
- Select "Brightness", and then touch the OK sensor.
- Touch the **left** arrow sensor until none of the small white bars is showing.
- Touch "Back ♣ " twice to leave the menu.

Info (showing the number of drinks)

The "Info" option enables you to check how many drinks the machine has already dispensed or how many you can still dispense before it has to be descaled.

Settings Info Safety

- Touch the right arrow sensor until "Info" is highlighted and touch the OK sensor.
- Select "No of drinks" or "Portions until descale" with the arrow sensors and touch the OK sensor.

With "No of drinks" you can check the "Total number of coffees" or the number of portions dispensed to date of a particular type of coffee, milk froth, hot milk or hot water.

Touch the OK sensor to return to the previous display.

Safety (activating the System lock)

The machine can be locked to ensure that it is not operated by unsupervised children or persons who are unacquainted with the operating instructions.

When the machine is locked, the "Switch on at" setting of the timer will **not** work.

To activate or deactivate the system lock

■ Select "Settings " " from the Main menu, and then touch the OK sensor.

Settings Safety Water hardness

- Select "Safety" with the arrow sensors and touch the OK sensor.
- Use an arrow sensor to highlight "System lock" and then touch the OK sensor
- Select "On" with the arrow sensors and touch the OK sensor.

The machine will now lock as soon as it is switched off and cannot be switched on again. If a sensor is touched, a message and a locked padlock will appear in the display.

To deactivate the System lock, proceed as above, but select "Off".

To override the System lock

■ Touch the OK sensor for about 3 seconds.

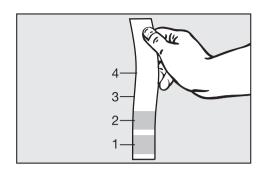
The machine is now temporarily unlocked and can be used to make drinks again. It locks itself as soon as the machine is switched off.

Setting the water hardness

For trouble-free operation of the coffee machine, and to ensure that the descaling reminder appears in the display at the appropriate time, it is important to set the water hardness level. The water hardness level indicates how much calcium is dissolved in the water. The higher the calcium content, the harder the water, and the harder the water, the more often the machine will need to be descaled.

The machine measures the amount of water which has been taken in (including the amount required for producing steam). The amount of water which the machine can use before it needs to be descaled will depend on the water hardness level set. Less water will be used in hard water areas than in soft water areas.

Your local water authority will be able to tell you the hardness of water in your area. Alternatively, you can measure the hardness yourself using the enclosed test strip:



Dip the strip in your drinking water for approximately a second, then shake off any excess water. The result will be evident after about a minute.

The machine has four programmable levels:

– Level 1(soft):

Local water hardness range 1 0-8.4°dH (0-1.5 mmol/l) Water volume: approx. 80 l Steam duration: approx. 90 min.

– Level 2 (medium):

Local water hardness range 1 8.4-14°dH (1.5-2.5 mmol/l) Water volume: approx. 60 l Steam duration: approx. 60 min.

– Level 3 (hard):

Local water hardness range 2 14-21°dH (2.5-3.7 mmol/l) Water volume: approx. 40 l Steam duration: approx. 30 min.

– Level 4 (very hard):

Local water hardness ranges 3-4 21°dH (3.7 mmol/l) or more Water volume: approx. 20 l Steam duration: approx. 20 min.

If the water is harder than 40°dH/7.0 mmol/l, limescale will build up more rapidy than with soft water. Descaling will need to be carried out more regularly than stated to prevent limescale damage to the machine.

Settings Water hardness

Display

- Use the arrow sensors to highlight "Water hardness" and then touch the OK sensor.
- Touch one of the arrow sensors to set the water hardness, and then touch the OK sensor.

The water hardness level selected is saved to memory.

Setting the display

You can adjust both the contrast and the brightness of the display:

■ Select "Settings " from the Main menu, and then touch the OK sensor.

Settings

Display Volume

- Touch the right arrow sensor until "Display" is highlighted and touch the OK sensor.
- Touch one of the arrow sensors to select "Contrast" or "Brightness" and touch the OK sensor.
- Touch one of the arrow sensors to set the contrast lower or higher or the brightness lighter or darker.
- Touch the OK sensor to save the setting.

Setting the volume (keypad tone, buzzer)

You can choose for a tone to sound each time a sensor is touched. The volume of the tone can also be adjusted:

Settinas

Volume

Plate warmer

- Touch the right arrow sensor until "Volume" is highlighted, and then touch the OK sensor.
- Touch one of the arrow sensors to select "Buzzer tones" or "Keypad tone" and touch the OK sensor.
- Touch one of the arrow sensors to set the volume quieter or louder.

If you continue **towards the left** until none of the small white bars is showing, the tone will be switched **off**.

■ Touch the OK sensor to save the setting.

Activating the plate warmer

(CVA 5060 only)

You can connect a Miele EGW 4000-14, -29 or an EGW 5000-14 to the coffee machine using a special connection cable available as an optional accessory from your Miele Dealer or the Miele Spare Parts Department.

Once the plate warmer is connected, you will need to "install" the plate warmer in the "Settings" menu.

■ Select "Settings " " from the Main menu, and then touch the OK sensor.

Settinas

Plate warmer

Showroom prog.

■ Touch the right arrow sensor until "Plate warmer" is highlighted and touch the OK sensor.

There are three options:

Automatic

The plate warmer will switch on and off together with the coffee machine. The plate warmer must be switched on with the On/Off sensor.

If you have programmed the coffee machine to switch on at a specific time, the plate warmer will always switch on approx. 30 minutes before the coffee machine is due to switch on so that your cups are warmed up ready for your coffee.

On

You can switch the plate warmer on and off manually whenever you want, independently of the coffee machine.

Off

The plate warmer will not switch on because the coffee machine is not supplying it with any electricity. The coffee machine is delivered with "Off" as the default setting.

To switch the plate warmer on independently of the coffee machine

You can switch the plate warmer on via the coffee machine, even without the coffee machine being switched on.

- Touch the OK sensor whilst the machine is off.
- Select "Plate warmer" and touch the OK sensor.
- Select "Manual on" and touch the OK sensor.

The plate warmer is now switched on. To switch the plate warmer **off** again, proceed as above again, but select "Manual - off" instead of "Manual - on".

If you have forgotten to switch the plate warmer off, it will switch itself off automatically after a maximum of 9 hours.

Showroom programme

This function enables the machine to be illuminated in a showroom situation without the heaters working.

Resetting the factory default settings

The "factory default" setting is used to reset the various settings back to the default status.

From here you can select whether to reset **all settings** back to the default or to delete any **user profiles**.

■ Select "Settings " " from the Main menu, and then touch the OK sensor.

Settings Factory default Back ↔

 Use an arrow sensor to highlight
 "Factory default", and then touch the OK sensor.

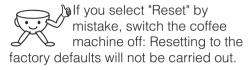
Various options will then be available:

All settings

This option sets "All settings" back to the factory default.

■ Select "Reset" under "All settings", and touch the OK sensor.

All settings are then reset to the default.



Factory default settings (the coffee machine is delivered with the following settings)

- Amount of coffee (medium)
- Temperatures for coffee and hot water (medium settings for both)
- Pre-brewing (without)
- Automatic rinsing and Eco mode (both set to "On")
- Plate warmer and Showroom prog. (both set to "Off")
- Time of day display (On for 60 seconds),
 Clock format (24 h),
 Timer Switch on at (12:00),
 Timer Switch off after (1:00),
 Timer Switch off at (12:00), (Switch on at and Switch off at are both deactivated)
- Coffee jug (3 cups)
- Lighting: Brightness (medium)
- Safety: System lock (Off)
- Water hardness (Very hard 4)

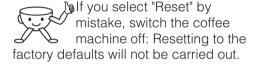
- Display: Display Contrast (medium), Brightness (maximum)
- Volume: Volume of buzzer tones and keypad tone (maximum setting for both)
- User profile: Revert (when switched on).

User profiles

You can delete all user profiles except for the standard one under "User Profiles".

■ Select "Reset" under "User profiles", and touch the OK sensor.

User profiles are then deleted.



Miele@home

With Miele@home, the coffee machine becomes communication-enabled and can be operated via a pc or mobile phone. For further information please contact Miele.

Programming the amount: setting the portion sizes

The flavour of the coffee produced depends on the type of coffee, how finely the beans are ground and the quantity of water used. Not all espresso and coffee cups are the same size. To ensure the machine uses the right amount of water to suit your taste and your cups, you can programme the amount to use.

With **milky drinks** the proportions of espresso, milk and milk froth are important for the taste. These proportions can be set for cappuccino and latte macchiato.

You can programme the amount in two ways, either by touching the OK sensor continually, or via the "Settings" option.

If a User profile has been activated, the proportions for this particular User profile will be set.

If you wish to set the proportions for all of the User profiles, select the "Standard" user profile.

Programming the amount of espresso, coffee, hot milk and milk froth via the OK sensor

- Place the appropriate cup for the amount you want to programme under the spouts.
- Select the type of drink you require.
- Touch the OK sensor until "Prog. the amount" appears in the display.
- When sufficient liquid has flowed into the cup and "Save" shows in the display, touch the OK sensor again.
- The volumes of water or milk programmed in will now be dispensed every time that particular drink is selected.

Water flow stops automatically when the maximum amount possible is reached. The maximum amount possible for that type of drink will be saved.

If there is insufficient water or milk in the water container or milk flask, the process will be stopped and the amount **will not** be saved.

Programming the amount: setting the portion sizes

Programming the proportions for cappuccino or latte macchiato via the OK sensor

- Place the appropriate cup or glass for the amount you want to programme under the spouts.
- Select Cappuccino or Latte Macchiato.
- Touch the OK sensor until the display shows the options for Cappuccino (Milk froth, Espresso) or Latte Macchiato (Hot milk, Milk froth, Espresso).

Latte Macchiato

Hot milk
Milk froth

- Use the arrow sensor to select the component you wish to set the amount for
- Touch the OK sensor to activate a tick next to the component you have selected so that you can then programme its amount.
- Repeat this for all components required for that drink.
- Select "Start" with the arrow sensors and touch the OK sensor.

The machine will now start the process for making a cappuccino or latte machiato.

As soon as the component required starts to flow into the cup or glass "Programme the amount" will appear in the display.

Once sufficient has flowed into the cup or glass and "Save" shows in the display, touch the OK sensor to save the amount.

Each subsequent drink of this type will then have the same proportions of coffee, milk etc.

Programming the amount: setting the portion sizes

Programming the amount for hot water via the Hot water sensor

- Place the appropriate cup for the amount you want to programme under the hot water spout.
- Touch the Hot water sensor until "Prog. the amount" appears in the display.
- Once sufficient water has flowed into the cup and "Save" shows in the display touch the Hot water sensor again.

Each subsequent portion of hot water will then have the same amount.

Programming the amount via "Settings"

■ Select "Settings " " from the Main menu, and then touch the OK sensor.

Settings

Prog. the amount

Amount of coffee

- Use the arrow sensors to highlight "Prog. the amount", and then touch the OK sensor.
- Use the arrow sensors to select the drink you wish to set the amount for.
- Select "Start" and touch the OK sensor.

The procedure is now the same as for programming the amount using the OK sensor or the Hot water sensor.

Setting up User profiles

To cater for different tastes and preferences, you can enter up to 9 individual User profiles. For each User profile, you can select the following individual settings:

- The amount of water for coffee-based drinks and hot water
- The amount of milk for drinks with milk
- The amount of coffee
- The water temperature
- Pre-brewing

(See "Programming the amount: setting the portion sizes" and "Settings: customising your machine").



■ Touch the right arrow sensor until "User profile" is highlighted, and then touch the OK sensor

You can now:

- Select User profile from the User profiles which are already allocated.
- Create User profile, if you want to enter a new User profile.

The following options only appear if you have already entered a new User profile in addition to the Standard User profile:

- Change User profile, if you want to alter a User profile.
- Delete User profile, if you want to delete a User profile.
- Revert: You can programme the machine so that it always reverts to the Standard User profile or so that it continues to operate using a User profile you have set.

Selecting a User profile

Select the User profile you want with the arrow sensors and touch the OK sensor.



To show that a user has been selected, the top line of the display will now show a large symbol for a "user".

Setting up User profiles

Creating a User profile

 Use the arrow sensors to highlight "Create", and then touch the OK sensor.

You can allocate **up to 9** User profiles. If you try to allocate more than 9 User profiles, "**Memory full**" will appear in the display and you will need to delete one name to create space.

Letters and numbers will now appear in the display. Use the arrow sensors to select the letters and numbers you require.

A new word always starts with a capital letter. The rest of the word will automatically be in lower case. Hyphens and spaces can be used between lower case letters.

- Use the arrow sensors to select the characters you require.
- Confirm each one with the OK sensor.

The characters you have chosen will appear in the top line of the display.

the arrow sensors to select the bin symbol and touch the OK sensor. The last character will be

OK sensor. The last character will be deleted.

Saving an entry

When you have finished making your entry, use the arrow sensors to highlight the word "OK" and then touch the OK sensor.

The User profile welcome screen will appear briefly in the display, and then the Main menu.

Not saving an entry

■ If you don't wish to save your entry, use the arrow sensors to highlight the word "Back "" and then touch the OK sensor.

Changing a User profile

Once you have selected the "Change" option and confirmed your selection with OK,

select the User profile, and touch the OK sensor

Now proceed as described in "Creating a User profile".

- To delete a letter, select the bin symbol.
- To enter new characters, select the relevant character and confirm with OK.
- Save the new name by selecting "OK" in the display and touching the OK sensor.

Setting up User profiles

Deleting a User profile

If you want to delete the User profile completely,

- Select "Delete User profile" using the OK sensor.
- Use the arrow sensors to select the User profile you want to delete.
- Touch the OK sensor.

A tick will appear after the user profile and after a short while it will be deleted.

Revert

You can programme the machine so that it reverts to the Standard User profile after you have made each drink, or so that it continues to operate using a User profile you have set.

To set the profile to be used:

Select "Revert" with one of the arrow sensors.

You can now select one of the following:

Manually

The coffee machine will store the User profile you have selected until you select another one.

Select "Manually" with the arrow sensors and touch the OK sensor.

After each use

The machine will automatically revert to the Standard User profile each time a drink is dispensed.

■ Select "After each use" with the arrow sensors and touch the OK sensor.

When switched on

Each time the machine is switched on it will automatically select the Standard User profile regardless of which User profile was set before the machine was last switched off

■ Select "When switched on" with the arrow sensors and touch the OK sensor.

Quick guide

Clean the coffee machine every day to prevent a build-up of bacteria.

Recommended frequency	What do I have to do?
Each time milk is used to make a drink, if more than one hour has passed since the last drink was made	Rinse milk pipework
Every day (usually at the end of the day, before the machine is switched off)	Rinse the system (pipework)
	Clean the milk pipework (with cleaning agent)
	Clean the stainless steel milk flask and lid
	Clean the central spout
	Clean the water container
	Clean the waste container
	Clean the drip tray and the drip tray cover
Once a week (or more often if badly soiled)	Clean the central spout connector
	Clean the inside of the machine
	Clean the small drip tray inside the machine door
	Clean the brew unit
	Clean the front of the machine (especially straight after descaling)
Once a month	Lubricate the cap on the central spout connector
Approx. every 200 portions	Degrease the brew unit (with cleaning tablets)
Depending on the hardness of the water	Descale the machine
As required	Clean milk pipework of any blockages
	Clean the coffee bean container

Always allow the machine to cool down before cleaning. Please be aware that the water in the drip tray will be hot.

Danger of scalding.

Do not clean the machine with a steam cleaner as this will damage it.

Do not use cleaners containing chlorides, acids, soda or scouring agents. These would damage the surface

It is important to clean the machine regularly, as the used coffee grounds will soon go mouldy. Sour milk deposits can block the milk pipework.

All removable parts can be cleaned in the dishwasher **except for:**

- the brew unit
- the coffee bean container
- the stainless steel milk flask and lid
- the cover to the central spout.

Cleaning parts frequently in a dishwasher can cause them to become discoloured. This is caused by regular contact with food residues (e.g. tomatoes) in the dishwasher. The surface can also become damaged.

All surfaces are susceptible to scratching. Scratches on glass surfaces could even cause a breakage.

Contact with unsuitable cleaning agents can discolour the external surfaces

Wipe up any spillages or splashes of descaling agent immediately.

Avoid the following on all types of front:

- cleaning agents containing soda, ammonia, acids or chlorides,
- solvent-based cleaning agents,
- descaling agents,
- stainless steel cleaning agents,
- dishwasher cleaner.
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners.
- hard, abrasive sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- melamine eraser blocks.
- sharp metal scrapers.

Rinse the system

Before switching the machine off for any length of time, the pipework, brew system and central spout need to be cleaned.

If you have switched the automatic rinsing function off, you will need to rinse the system through manually. Place the smaller of the two containers under the central spout.



- Touch the right arrow sensor to highlight the maintenance symbol and touch the OK sensor.
- Select "Rinse the system" and touch the OK sensor.
- Select "Start" and touch the OK sensor.

The main menu will reappear in the display after the pipework has been rinsed. The machine can then be switched off.

Milk pipework

All parts of the milk system need to be cleaned thoroughly and regularly.

Milk contains bacteria which proliferate rapidly with inadequate cleaning. A dirty machine can be harmful to health.

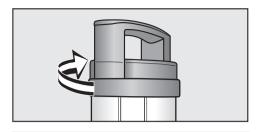
Rinse milk pipework

To prevent milk going off in the machine and the pipework getting clogged up, it should be rinsed through after use. Rinsing is **not** a substitute for cleaning the pipework at the end of the day.



- Touch the right arrow sensor to highlight the maintenance symbol and touch the OK sensor.
- Select "Rinse milk pipework" and touch the OK sensor.
- Select "Start" and touch the OK sensor.

Follow the instructions in the display.



To rinse the milk pipework: Fill the larger of the two plastic containers to the "max" mark with **cold** water. Then fit the lid from the stainless steel milk flask making sure it engages properly.

Clean milk pipework

To prevent milk going off in the machine and the pipework getting clogged up it should be cleaned at the end of **each** day using the Miele cleaning agent for milk pipework supplied.

This cleaning agent has been specially developed for use in Miele coffee machines and is available from Miele or via the internet at www.miele-shop.com.

Use only this cleaning agent, as others could damage the machine.

Maintenance □ □ □ □ □ □ □ □ →

- Touch the right arrow sensor to highlight the maintenance symbol and touch the OK sensor.
- Select "Clean milk pipework" and touch the OK sensor.

■ Select "Start" and touch the OK sensor.

The display will let you know the current status of the machine or what action needs to be taken.

■ Follow the instructions step by step.

To clean the milk pipework: Fill the larger of the two plastic containers to the "max." mark with **lukewarm** water, to allow the powder to dissolve.

Then fit the lid from the stainless steel milk flask making sure it engages properly.

The milk pipework will now be cleaned. The pipework is clean once **Prog. finished** appears in the display. You can then switch the machine off.

Clean milk pipework of any blockages

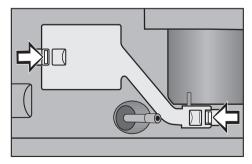
If you are getting steam instead of milk from the central spout the milk pipework in the machine is probably blocked up.

If the milk pipework in the lid is clogged,

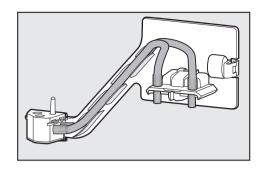
use the cleaning brush to clean it under running water. Insert the brush into the pipework and move it back and forth as far as it will go until all the milk deposits are removed.

If the milk pipework in the machine is clogged,

- take the lid off the central spout. Pull the jets out of the central spout (See "Central spout").
- Open the door.
- Remove the stainless steel milk flask and clean it, making sure you thoroughly clean the area around the lid and neck (see "Stainless steel milk flask with lid").



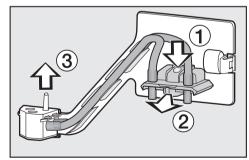
Release the cover to the milk pipework by pressing the tabs in on the left and right hand sides.



Take the cover off together with the milk pipework. Clean the whole component in the dishwasher without dismantling it.

If there are still milk residues in the pipework after this, use the cleaning brush supplied to remove them. To do so, dismantle the cover and the milk pipework as follows:

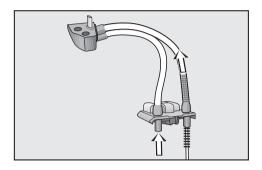
Do not take the milk pipework out of its holder. This could cause the pipes to leak.



■ Press down on the small recess in the spout's holder (①) and pull the holder forwards and out (②). Loosen the milk pipework from its guides.

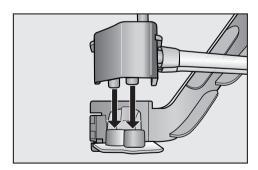
■ Take hold of the second holder by pin (③) and pull it upwards and off.

The hoses can now be cleaned with a brush under running water.

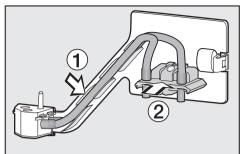


■ Push the brush into both milk pipes from below. Move the brush in and out of the pipes as far as it will go until there are no milk residues left in them.

Re-assemble the milk pipework as follows:



■ Fit the holder with the plug into the cover as shown. Make sure that the holder fits correctly on the cover.



- Now push the milk pipes into the guides (1) and push the spout holder (2) back on. It should click into place.
- Fit the cover with the milk pipes back into position behind the machine door.
- Re-fit the central spout (see "Central spout").

Stainless steel milk flask with lid

The stainless steel milk flask with lid must be washed **by hand** using hot water.

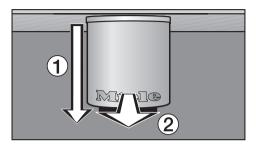
It is important to keep the top of the flask and the seals clean (whilst filling it and carrying it). Any soiling can lead to a malfunction of the flask in the machine.

- Clean the stainless steel flask with hot water after use to remove any residual milk.
- Clean the lid under running tap water and then clean it thoroughly with a clean damp cloth to remove any milk residues.

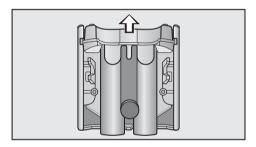
If the milk pipework in the lid is clogged,

use the cleaning brush to clean it under running water. Insert the brush into the pipework and move it back and forth as far as it will go until all the milk deposits are removed.

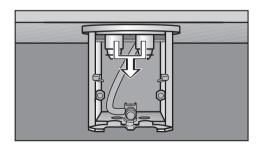
Central spout



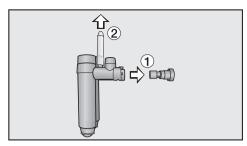
■ Pull the central spout down as far as it will go (①), and pull the cover to the spout forwards to remove it (②).



- Turn the cover around, push the insert up and out and then clean both parts thoroughly.
- Slide the insert back into the cover until it clicks into place.



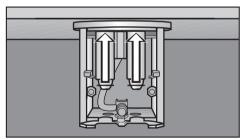
■ Pull out the jets in the central spout.



■ Remove the two rubber stoppers (①) and manually clean these and the jets thoroughly. If required, remove the air intake tube (②). Any blockages can be dislodged by kneading or "blowing through" the tube.

Do not use a needle or similar implement. This would damage the components.

■ Replace the stoppers.



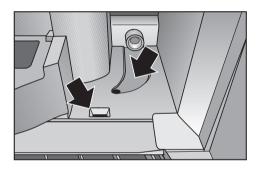
- After cleaning, push the jets firmly back into place on the central spout, ensuring they are secure.
- Replace the cover and then push the central spout back up into position.

Water container

Empty the water container daily and fill with fresh, cold tap water just before use.

When cleaning, make sure that there is no soiling in the area around the valve. Otherwise the container will not sit correctly and this could result in water leaking from the machine.

The water container can be cleaned in the dishwasher or by hand using hot water and a little washing-up lliquid. Dry thoroughly after cleaning.



Clean the surface the water container sits on thoroughly, taking special care to clean the recesses properly.

Waste container

After a certain period of time a reminder to empty the waste container will appear in the display. The waste container must be cleaned when this message appears. However it is better to clean the waste container **every day** to prevent coffee grounds from turning mouldy.

There will probably also be water in the waste container left over from the rinsing process.

Lining the waste container with one or two pieces of kitchen paper towel will make it easier to tip the grounds out.

- Clean the waste container with hot water and a little washing-up liquid or in the dishwasher, and dry with a cloth.
- Also clean the now accessible area in the machine where the waste container sits, thoroughly.

Drip tray

There is a sensor in the drip tray which causes a message to appear in the display when the drip tray is full and needs to be emptied. Remove the tray and empty and clean it when this message appears.

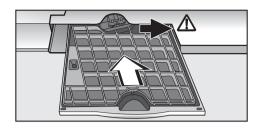
However, to avoid a build-up of odours, the drip tray should be cleaned **every** day.

After running the last rinse, you should leave the drip tray in position for a while before cleaning it so that you catch any remaining water from the system.

Remove the drip tray carefully, as the water in it could be very hot. Danger of scalding.

Open the machine door, and carefully remove the drip tray from the machine.

The grid in the drip tray prevents the water from spilling out of the tray when it is being carried.



Clean the drip tray and the grid with hot water and a little washing-up liquid, or in the dishwasher and dry with a cloth.

Make sure that the **metal contact discs** at the top of the drip tray are cleaned and dried properly. These metal discs send a signal to the machine when the drip tray is full or if it is not in the machine. The discs will not convey these messages if they are dirty or damp.

- Push the drip tray with the grid along the right hand edge back into the machine.
- Close the door.

Drip tray cover

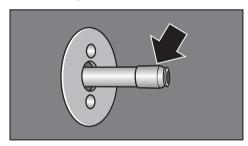
■ Take the drip tray cover out and wash it.

Coffee bean container

The coffee bean container must be cleaned **by hand** with hot water and a little washing-up liquid.

- Take the coffee bean container out of the machine and then push the lid back to remove it.
- Clean the coffee bean container and the lid, and then dry them both thoroughly.
- Replace the lid, and push the container back into place in the machine.

Central spout connector



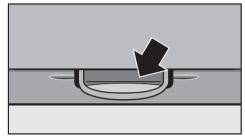
The part which connects the brew unit and the central spout is located on the inside of the machine door.

- Clean this connection regularly with a damp cloth, taking care not to wipe the grease off the cap.
- Lubricate the cap at least once a month with the silicone grease supplied.

Interior and machine door

■ First take out all removable parts and then clean the interior and the machine door with a mild solution of hot water and washing-up liquid.



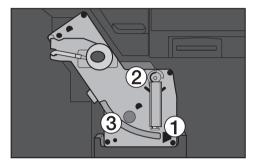


Also clean the small drip tray in the lower part of the inside of the door of the machine thoroughly.

Brew unit

The brew unit must be cleaned **once** a week by hand and without using cleaning agent, because the moving parts are lubricated and the rubber seals could become brittle in a dishwasher.

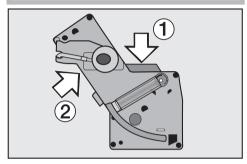
■ Remove the water container, waste container and the coffee chute cover.



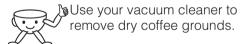
- Press the light coloured button under the handle of the brew unit ① and whilst doing so turn the handle in the direction of the arrow ②.
- Press the catch in front of the brew unit ③ downwards, and pull the brew unit carefully out of the machine.

If the brew unit is difficult to remove, it is not correctly positioned (see "Problem solving guide").

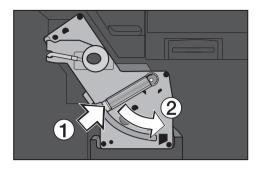
Clean the brew unit thoroughly under hot running water without using washing-up liquid. **Leave the handle in the same position,** otherwise the brew unit will be out of alignment and you will not be able to push it back into the coffee machine.



- Wipe any remaining coffee off the filters. One filter is located in the funnel ① and the other to the left of the funnel ②.
- Dry the funnel area ① to prevent ground coffee from sticking to it.
- Clean the inside of the machine and remove any coffee residues.



■ Place the brew unit on the guide runners and, keeping it straight, push it into the machine.



■ Press the light-coloured button under the handle of the brew unit ① and whilst doing so turn the handle in the direction of the arrow ②.

Degreasing the brew unit

Depending on the natural oil content of the coffee used, the brew unit could become blocked. It should therefore be cleaned after approx. 200 portions have been prepared using the **cleaning tablets supplied with the machine**. These have been specially formulated for use in this coffee machine and are available from Miele or via the internet at www.miele-shop.com.

To remind you to degrease the brew unit, the message "Please run the cleaning programme" will appear in the display after 200 portions. It will not go out until the cleaning programme has been carried out.

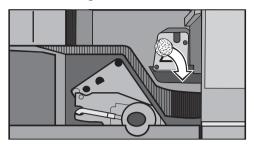
The cleaning programme lasts for approx. 6 minutes.



- Touch the right arrow sensor to highlight the maintenance symbol and touch the OK sensor.
- Select "Clean brew unit" and touch the OK sensor.
- Select "Start" and touch the OK sensor.
 Various messages will now appear in the display.
- Follow the instructions in the display.

empty the drip tray too frequently, place the small container under the central spout. However, since the inside of the machine is also being rinsed through, you will still need to empty the drip tray so that the cleaning programme can continue.

When prompted to **Drop a cleaning** tablet in the ground coffee chute,



- remove the coffee chute cover and open the lid of the coffee chute.
- Place a cleaning tablet into the coffee chute.
- Close the lid, replace the coffee chute cover and close the machine door.
- Follow the instructions in the display.

When **"Prog. finished"** appears in the display,

touch the OK sensor.

The brew unit has now been degreased and drinks can be prepared again.

Machine front

If soiling is not removed promptly it could cause the surface of the machine to alter or discolour.

Remove any soiling immediately.

- Switch the machine off with the On/Off sensor.
- Clean the front using a damp Miele microfibre E-cloth or with a clean sponge and a solution of hot water and washing-up liquid. Wipe dry using a soft cloth.

Make sure that water cannot get behind the display.

Descaling the machine

The machine should be descaled regularly to ensure that it functions correctly. It will remind you when this needs to be carried out.

When only 50 portions can be made before the next descaling programme has to be run, the following message will appear in the display the first time: **No. of portions until descaling: 50**. The remaining number of drinks that can be made before descaling will now show in the display after each drink is made.

■ Confirm the message by touching the OK sensor.

If you let it run to 0, "Descaling programme must be carried out" will appear in the display.

the descaling programme. If you do not have time to wait until the descaling programme has finished (it takes **approx. 20 minutes**) you can switch the machine off. However, you will not be able to make any more drinks until the descaling programme has been carried out.

Only use the **descaling tablets supplied** with the machine. (Make sure you use the correct tablets - approx. 5 cm diameter, pack of 6). These have been specially formulated for use in this coffee machine and are available from Miele or via the internet at www.miele-shop.com.
Other types of descaling agents will damage the machine and affect the

Follow the instructions on the package carefully to avoid damaging the machine.

taste

Make sure that you wipe up any spillages or splashes of descaling agent immediately to avoid damaging the machine front.

After running the descaling programme, remember to clean the water container and the drip tray thoroughly to remove any descaling residues

Descaling the machine

To run the descaling programme



- Touch the right arrow sensor until "Maintenance" is highlighted, and confirm with OK, **or**,
- If the machine is switched off, touch the OK sensor whilst the machine is switched off
- Select "Descale" and touch the OK sensor.
- Select "Start" and touch the OK sensor.

The display will guide you through the whole procedure. Please follow the instructions to, for example, empty the drip tray, fill the water container etc.

If the machine has already heated up, it will cool down for approx. 10 minutes before starting to run the descaling programme.

The descaling programme cannot be cancelled once the OK sensor has been touched. The programme has to be completed through to the end. This is a safety measure to ensure that the machine is fully descaled, and is important for the long-term protection of the machine and to ensure it functions correctly.

To dissolve the descaling tablets

- take the water container out and fill it to the

 mark with lukewarm water.

 (Do not use less water than this because this would cause the descaling programme to finish before it has been completed properly).
- Drop **2 descaling tablets** in the water. Allow the tablets to dissolve fully before shutting the lid and putting the water container back in the machine.

During the descaling programme, water containing descaling agent will run out of the hot water and the central spouts. This is followed by an activation period before a little more descaling agent is dispensed.

■ When a message asking you to fill the water container with fresh water appears, you should remove the container and rinse it out thoroughly with clean water. Make sure all traces of descaling agent are removed, and then fill it up to the states mark with clean tap water.

Water will flow out of the spouts during the rinsing process. Because the inside of the machine is also cleaned during this process you will be prompted to **Empty the drip tray** at the end.

When **Programme finished** appears in the display,

■ touch the OK sensor.

The descaling programme is finished and the machine can be used for making drinks again.

Repairs to electrical appliances should only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Various messages will appear in the display to warn of certain problems. Follow the instructions to remedy the problem.

Other problems or situations which occur in general use are described in this section. With the help of the following notes, minor faults in the performance of the machine, some of which may result from incorrect operation, can be put right without contacting the Service Department.

What to do if ...

... the machine does not light up after it has been switched on.

Has the lighting been switched off?

- If it has, switch it back on (see "Settings: customising your machine -Lighting").
- If not, then the lighting is defective. Call the Miele Service Department.

... nothing appears in the display.

The master switch is at "0".

■ Set the master switch to "I".

The plug is not inserted in the socket correctly.

check that the plug is inserted correctly and switched on at the socket.

The main fuse has tripped due to a problem with the coffee machine, the electricity supply or another appliance.

 Contact a qualified electrician or Miele.

... the machine suddenly switches itself off.

The machine will switch itself off automatically after a certain length of time if it is not being used. This time depends on the **switch off time which has been programmed**.

There could be stones in amongst the coffee beans. If this is the case, the machine will switch itself off automatically within 20 seconds to avoid damage. Call the Miele Service Department.

■ Is it plugged in and switched on at the socket?

... the lighting suddenly switches itself off.

If the machine has not been used for 15 minutes the lighting will switch itself off automatically. (See "Settings: customising your machine - Lighting: Setting the switch-off time").

... the machine does not switch on even although the "Switch on at" setting for the timer has been activated.

The system lock has been activated.

 Deactivate it. (See "Settings: customising your machine - Safety (Activating the System lock)".

The machine was not used after being switched on automatically 3 times in succession.

Switch the machine on and make a drink

... you cannot read the display.

If the machine is installed too low down, the display can be hard to see.

■ Try to improve this by adjusting the display contrast or brightness (see "Settings: customising your machine - Setting the display").

... only a little or no coffee or espresso is dispensed from the central spout.

Is the central spout connector cap positioned correctly? (See "Guide to the machine" - "Interior view").

■ Lubricate the cap with the silicone grease supplied.

... milk froth or milk is not flowing out of the central spout.

The spout is clogged up.

Clean the central spout (taking special care to clean the rubber stoppers thoroughly) and the milk pipework as described in "Cleaning and care".

... the consistency of the milk froth in unsatisfactory.

The air intake tube is blocked.

Clean the air intake tube (See "Cleaning and care" - "Central spout"). Any blockages can be dislodged by kneading or "blowing through" the tube.

Do not use a needle or similar implement. This would damage the components.

The air intake tube is defective.

Remove the air intake tube and replace it with the spare part supplied.

... a message appears in the display reminding you to fill or replace the milk flask even though it is full and positioned correctly.

■ Clean the flask thoroughly, paying particular attention to the area around the lid and the neck (see "Cleaning and care - Stainless steel milk flask with lid").

Any soiling in these areas can prevent the sensors for the milk flask from working properly.

... the coffee grinder makes a louder noise than usual.

There may be stones in amongst the coffee beans, or the bean container may have emptied during grinding.

- Switch the machine off immediately.
- If the bean container is **not** empty call the Miele Service Department. If it is empty fill the container with fresh beans.

... the espresso is dispensed too quickly.

The coffee is too coarsely ground.

Set the grinder on a finer setting (see "Setting the coffee grinder").

... the espresso is dispensed too slowly.

The coffee is too finely ground.

Set the grinder on a coarser setting (see "Setting the coffee grinder").

... the espresso is not hot enough.

- Have the cups and system been pre-warmed?
 The smaller and thicker the cup, the more important it is to pre-warm it.
- Check the temperatures the different types of coffee have been set to (see "Settings: customising your machine Setting the temperature").
- Check whether the brew unit is blocked. If it is, clean it (see "Cleaning and care - Brew unit").

... coffee is not dispensed, even though the beans have been ground and there is sufficient water in the water container.

Check whether the slide control for the fineness of the coffee is at the finest setting, or if the amount of coffee to be ground has been set at the largest amount.

Because the process is time controlled, it is possible that the process has taken so long that there is no time left for brewing.

Select a slightly coarser coffee grind setting or a lower setting for the amount of coffee to be ground (see "Setting the coffee grinder" and "Settings: customising your machine -Setting the amount of coffee").

... the machine door will not close.

- Are the containers in position correctly?
- It might be necessary to adjust the door hinges (see "Installation: Adjusting the door hinges").

... you have selected a drink with milk and "Heating phase" appears in the display.

The energy-saving Eco mode is active. In this mode, the steam system for preparing hot milk or milk froth has to heat up. After use the steam system will cool down again.

Eco mode is the default setting but this can be deactivated, if wished (see "Settings - Setting Eco mode"). If Eco mode is deactivated, the steam system remains hot and ready for use. However, with Eco mode deactivated, the coffee machine will use considerably more energy.

... coffee preparation has been interrupted.

If the water container empties whilst a drink is being prepared, a message will appear in the display to ask if you wish for the drink preparation to continue after the water container has been refilled. If you do not respond to this question with "OK" within 5 minutes, the drink will be cancelled.

... only water is dispensed when coffee has been selected.

The lid of the ground coffee chute has been opened and closed, and then the "Make the coffee?" (with ground coffee) option has been selected. However, the coffee chute has not been filled with ground coffee.

After the drink has been dispensed, the coffee machine will revert automatically to making coffee with coffee beans.

The beans may have become jammed. Pull the bean container out of the machine and then push it back in again.

... a message keeps appearing asking you to empty the drip tray even though it is empty.

- Have the contacts been properly cleaned and dried?
- Is the drip tray positioned correctly in the machine?
- Switch the machine off and then back on again with the master switch.
- Buff the contacts a little, e.g. with fine glasspaper or emery cloth.
- If this fault message continues to appear, please call the Miele Service Department.

... the machine does not rinse through when switched on, even though the Automatic rinsing programme is set to "On".

If the temperature of the machine is above 60 °C, rinsing cannot take place.

... water or milk stops flowing whilst programming in the amount to dispense.

The flow stops automatically when the maximum fill quantity is reached. The maximum quantity is stored in memory.

If there was not enough water or milk in the water container or milk flask, the amount that has been dispensed will not be saved to memory.

■ Fill the water container or the milk flask, and repeat the process to programme in the amount.

... there is water in the waste container.

This is not a fault. The water is left over from the brewing and cleaning process.

... there is a lot of residual "coffee water" in the waste container.

If the slide control for the grinder is set to too coarse a setting, too much residual "coffee water" can be left in the waste container.

- Set the grinder on a slightly finer setting (see "Setting the coffee grinder").
- If necessary, adjust the amount of coffee (see "Settings: customising your machine Setting the amount of coffee").

Is the central spout connector cap positioned correctly (See "Guide to the machine" - "Interior view")?

Lubricate the cap of the central spout connector with the silicone grease supplied. If the cap is faulty, replace it with the spare part supplied.

... the descaling programme was started by mistake.

The descaling programme cannot be cancelled once you have touched the OK sensor. The programme has to be completed through to the end. This is a safety measure to ensure that the machine is fully descaled, and is important for the long-term protection of the machine and to ensure it functions correctly.

■ Descale the machine (see "Descaling the machine").

... the coffee machine makes loud noises during the descaling programme.

During the descaling programme you will hear loud noises as water is flushed through the machine under high pressure. These are no cause for concern.

... the heating-up time is getting longer, the amount of water coming through is incorrect and the machine is not performing properly.

The machine needs descaling.

■ Descale the machine (see "Descaling the machine").

... no water comes out of the central spout.

The filters in the brew unit are dirty.

Remove the brew unit and clean the filters with your finger (see "Cleaning and care - Brew unit").

... the brew unit or the waste container cannot be pulled out of the machine.

The brew unit is not in the correct position. This can happen if, for example, the machine door is opened during grinding or brewing.

■ Close the door. The brew unit will position itself correctly automatically.

... the crema is not as it should be.

- Check that the grinder setting is not too coarse or too fine, and adjust accordingly (see "Setting the coffee grinder").
- Check the temperatures the different types of coffee have been set to. If the temperature is too high, there will be dark patches in the crema. Reduce the temperature (see "Settings: customising your machine Setting the temperature").

The crema will not form correctly if stale coffee or an unsuitable coffee blend is used or if the central spout is set too high.

... the central spout connector cap is faulty (See "Guide to the machine" - "Interior view").

Replace the cap with the spare part supplied. Lubricate the cap of the central spout connector with the silicone grease supplied.

... the message "Push water container in as far as it will go" appears in the display.

Water has not been taken in.

- The water container has not been correctly positioned inside the machine. Take it out and push it back into the machine so that it clicks into position.
- This fault message also appears if the water container was not correctly filled for descaling. Fill the water container up to the marker.

If this fault message still continues to appear in the display, repeat the steps described above. If neither is the case and the fault message still appears in the display, call the Miele Service Department.

... too much crema has formed and is overflowing above the central spout.

Some types of coffee will produce too much crema if the coffee or espresso temperature is set to maximum and the amount of coffee to be ground is set too high.

■ Set a lower temperature and reduce the amount of coffee to be ground (see: "Settings: customising your machine - Setting the temperature and Setting the amount of coffee).

... the slide control for the grinder setting will not move.

Close the machine door and dispense a cup of espresso coffee.

The grinder setting slide control will now move.

... "Fault - 1" to "Fault - 4" or "Fault - 80" to "Fault - 83" appears in the display.

Switch off the machine using the On/Off sensor and wait for one hour before switching it on again.

If the fault message appears in the display again, contact the Miele Service Department.

... the message "Fault - 28" appears in the display.

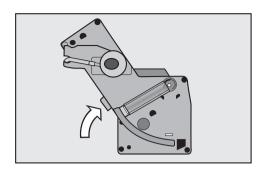
Enough ground coffee for one portion, i.e. a level coffeespoonful of ground coffee, passes through the ground coffee chute. If there is too much ground coffee, the machine is unable to process it so that it can be emptied into the waste container, and a fault message appears in the display.

Switch the machine off and then back on again.

... the message "Fault - 73" appears in the display.

The brew unit cannot be positioned correctly.

 Take the brew unit out of the machine and clean it thoroughly (see "Cleaning and care - Brew unit").



- Push the coffee ejector of the brew unit into the correct position.
- Set the brew unit to one side and replace the waste container and the water container in the machine.
- Close the door. The brew unit motor will now move into the correct position.
- When "Fit the brew unit" appears, open the door and replace all the parts in the machine.
- Close the door.

If the fault message continues to appear in the display, please call the Miele Service department, quoting the fault code.

... the message "Fault - 74" or "Fault - 77" appears in the display.

Switch the machine off and then back on again.

If the fault message appears in the display again, contact the Miele Service Department.

... the message "Check the brew unit" appears in the display.

The brew unit may be dirty.

- Follow the instructions in the display.
- Clean the brew unit (see "Cleaning and care Brew unit").
- Set a medium grinder setting and a medium amount of coffee (see "Setting the coffee grinder" and "Settings: customising your machine -Setting the amount of coffee"). Set the amount of coffee to medium in any User profiles as well.

... the ground coffee chute cover cannot be pushed in properly.

■ Is the lid of the ground coffee chute closed?

... it is difficult to open or close the door of the machine.

- Align the door using the hinges (see "Installation - Adjusting the door hinges").
- Lubricate the cap of the central spout connector with the silicone grease supplied.

In the event of a fault which you cannot correct yourself, or if the appliance is under guarantee, please contact:

your Miele Dealer

or

Miele (see back cover for contact details).

Please note that telephone calls may be monitored and recorded for training purposes (UK only).

When contacting your Dealer or Miele, please quote the model and serial number of your machine. These are shown on the data plate inside the machine

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

Guarantee

For information on the appliance guarantee specific to your country please contact Miele. See back cover for address.

In the U.K. your coffee machine is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk.

Saving energy

Altering the following settings from the factory default, will increase the energy consumption of the coffee machine:

- Eco mode
- Lighting
- Time of day display
- Timer
- Connection of a plate warmer

When altering these settings, the message "This setting increases energy consumption" appears in the display.

You can save energy by switching the coffee machine off at the mains when it is not being used for a long time.

Electrical connection U.K., ZA, IRL

All electrical work should be carried out by a suitably qualified and competent person only, in strict accordance with current national and local safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the machine until after installation work has been carried out.

The voltage and connected load are given on the data plate. Please ensure these match the household mains supply. The fuse rating is quoted on the plug.

The machine is supplied with a mains cable with moulded plug for connection to a 230 - 240 V mains supply.

Connection should be made via a fused plug and suitable switched socket which is easily accessible after installation.

Do not connect via an extension lead.

For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD). Contact a qualified electrician for advice.

If the socket is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

WARNING: THIS APPLIANCE MUST BE EARTHED

Non-rewireable plugs BS 1363

The fuse cover must be refitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words on the base of the plug (as applicable to the design of plug fitted).

Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

Do not connect the machine to an inverter such as those used with an autonomous energy source e.g. **Solar power**.

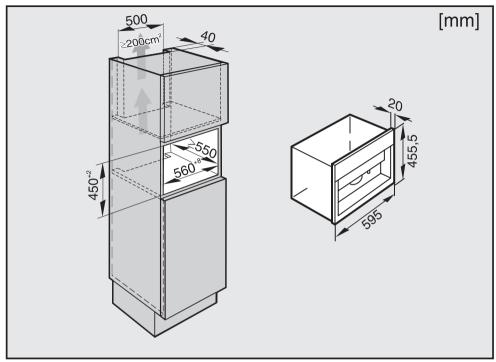
When switched on peak loads in the system can cause the safety switch off mechanism to be triggered. This can damage the electronic unit.

The machine must not be used with so-called **Energy saving devices** either. These reduce the amount of energy supplied to the machine causing it to overheat.

Installation

Building-in and combination options

The machine is designed for installation in a tall unit.



It can also be combined with other Miele built-in appliances. If the coffee machine is to be built in above another appliance, there must be a full-width, closed shelf between them (except when it is combined with a Miele built-in plate warming drawer).

The plate warmer can be connected directly to a socket at the rear of the CVA 5060 coffee machine using a special connection cable (available as an optional accessory from your Miele Dealer or the Miele Spare Parts Department) so that it can be in use or ready for use whenever the CVA 5060 coffee machine is being used. This ensures that you always have pre-warmed cups ready for use.

Only a Miele EGW 4000-14 or -29 or 5000-14 plate warmer can be connected directly to the CVA 5060 coffee machine. Connecting any other warming drawer will result in damage to the appliance.

The machine can also be installed in a mobile unit which is available to purchase.

Ventilation

Ensure that the back of the coffee machine is sufficiently ventilated, so that steam and warm air can dissipate freely.

The ventilation gaps in the furniture housing unit and the gap between the top of the housing unit and the ceiling must be at least 200 cm².

Otherwise condensation can build up and damage the machine or the housing unit.

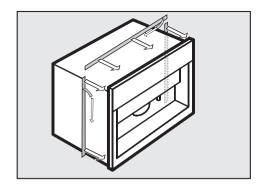
Installation

Before installation make sure that there is no power supply to the machine. This also applies should it ever need to be taken out of its housing unit.

The machine must be built in before it is operated. It is designed for use in ambient temperatures ranging from +15 °C to +60° C.

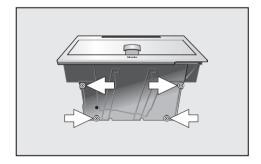
You will need two allen keys (size 3 and 5) for installing the machine.

To align the machine front with the furniture front ensure that there is a sealing strip provided all the way around the building-in niche or around the coffee machine.



- If the housing unit niche is not fitted with a sealing strip you should fit a Miele sealing strip to the machine before installing it. This is fitted from the back of the machine. This sealing strip is available to order from Miele.
- Using the large allen key, unscrew all four feet out by about 2 mm.

The feet can be unscrewed by up to approx. 10 mm.



■ Push the machine all the way into the niche until there is a resistance. Then check the height to make sure it is sitting centrally in the unit and that it is level.

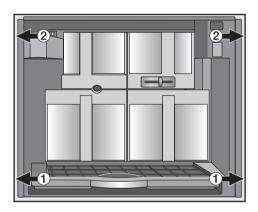
Installation

If it is not:

■ realign the machine by adjusting the four feet.

The feet can be unscrewed by up to approx. 10 mm.

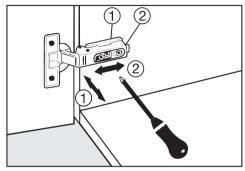
- Connect the machine to the electricity supply.
- Push it all the way into the niche until you feel resistance.
- Open the door of the machine, and partially tighten the side socket screws.



- Carefully turn the lower socket screws ① to centre the machine in the niche.
- Tighten both upper socket screws ② by hand to secure the machine in the unit. Do not overtighten them.

Adjusting the door hinges

If the machine door becomes difficult to open or close after installation you can adjust the hinges to realign it:



- To adjust the door in direction ①, turn screw ①.
- To adjust the door forwards or backwards (direction ②), turn screw②).

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